

## BEGINNING

**Fennel & Pepper Crusted Ahi Tuna Sashimi**  
miso-ginger vinaigrette, shaved fennel, radish  
22

**Grilled Octopus & Calamari**  
warm cherry tomato, pickled potato, navy bean puree,  
toasted focaccia  
21

**Smoked Ontario Buratta & Prosciutto**  
olive tapenade, basil, vincotto, gaufrette potato  
22

**"Italian Style" Steak Tartare**  
sour crudité, country bread, white anchovy,  
cured egg yolk  
19

**Crisp Pork Belly Lettuce Wraps**  
spiced peanuts, crackle, lime hoisin sauce,  
18

**Duck Liver Parfait**  
orange gelee, grilled bread, pickled vegetables  
16

**Bymark's Classic Shrimp Tacos**  
crisp beet wrap, citrus spiked aioli, scented soy  
23

**Heritage Farms Beet & Carrot Salad**  
blood orange, avocado, whipped yogurt, endive,  
cumin horseradish vinaigrette  
18

**Mixed Greens**  
variegated radishes, red wine shallot vinaigrette  
14

**Baby Gem Lettuce Caesar**  
smoked tomato salsa, strip bacon, rye croutons,  
grana padano  
14

**Daily Oysters**  
citrus, condiments  
market price

## MAINS

**Gnocchi & Lamb Bolognese**  
caponata, pecorino, mint, basil  
28

**House Made Linguine**  
fogo island shrimp, rapini, lemon,  
shaved spicy cacciatore sausage  
29

**Lemongrass Chicken**  
red quinoa, water chestnuts, long bean,  
papaya hot sauce, thai dressing  
27

**"1855 Black Angus" 6oz Striploin Steak Frites**  
marinated field mushrooms, cherry tomato, chimichurri  
31

**B.C. Steel Head Trout**  
togarashi, miso-mushroom & edamame risotto,  
cucumber, ginger scallion  
30

**Grilled Ahi Tuna**  
israeli couscous, olives, tabbouleh, sumac yogurt  
30

**Fogo Island Cod "Tempura"**  
malt vinegar aioli, cucumber slaw,  
roasted lemon vinaigrette  
29

**Veal Schnitzel**  
arugula, lemon parmesan chili vinaigrette,  
caper berries  
27

## SANDWICHES

**Classic 8oz Bymark Burger**  
brie de meaux, shaved truffle,  
grilled porcini mushrooms  
38

**Jerk Rubbed Mahi-Mahi**  
pineapple salsa, avocado, pickled cucumber,  
red onion  
20

**Roasted Porchetta Sandwich**  
crackle, cracked olive tapenade, balsamic onion relish,  
marinated peppers, lemon garlic aioli  
20

**Lobster Grilled Cheese**  
aged brie, pancetta, lemon garlic aioli  
30

All sandwiches are served with tempura onion rings,  
green salad or crisp frites

Bymark will be delighted to cater your next event.

\*\*please inform us of any allergy\*\*

*@Bymark*

# BYMARK

**CHEF/PROPRIETOR**  
Mark McEwan

**EXECUTIVE CHEF**  
Brooke McDougall

**GENERAL MANAGER**  
Darlien Scott

March 2017



**COCKTAILS****BYMARK** - 3 oz

Chilled Absolut Citron, pink grapefruit juice, sparkling wine  
18.00

**STAY PUFT** - 2 oz

Gooderham & Worts whisky, Bailey's, Criollo Bourbon  
Dark chocolate, espresso, xocolate bitters,  
toasted marshmallows & Lucky Charms  
17.00

**TIKI TORCHED** - 2 oz

Jaral De Berrio Mezcal, Aperol, lime, grapefruit juice,  
smoke & ash bitters  
17.00

**LIPSTICK** - 3 oz

Raspberry infused Absolut vodka, muddled fresh raspberries,  
simple syrup, sparkling wine  
18.00

**POMME-POMME** - 2 oz

Plymouth Gin, Calvados, lemon juice, maple syrup, egg white  
17.00

**WHIZBANGER** - 2.5 oz.

Havana 7 year rum, Amaro Nonino, Bacardi spiced rum, lime juice,  
mint, Angostura bitters, Fever Tree ginger beer  
18.00

**OLD MAN** - 2 oz

Bulliet Bourbon, cigar infused bourbon, caramelized vanilla syrup,  
Psychuad's bitters, Angostura bitters  
18.00

**SOME LIKE IT HOT** - 2 oz

Jalepeno infused Tromba Blanco, lemon, lime, agave, ginger,  
jalapeno, Sriracha chili sea salt  
17.00

**Single Malts - 1.5 oz.**

Macallan Gold (Speyside) 16.50  
Bowmore 12 Year (Islay) 17.00  
Auchentoshan 12 Year (Lowland) 17.00  
Glenmorangie 10 Year (Highland) 18.00  
Balvenie 12 Year (Speyside) 20.00  
Cragganmore 12 Year (Speyside) 20.00  
Talisker 10 Year (Skye) 22.00  
Laphroaig 10 Year (Islay) 22.00  
Dalwhinnie 15 Year (Speyside) 22.00  
Oban 14 Year (Highland) 24.00  
Lagavulin 16 Year (Islay) 28.00  
Macallan Amber (Speyside) 32.00  
Macallan Sienna (Speyside) 42.00  
Highland Park 18 Year (Orkney) 44.00  
Macallan Ruby (Speyside) 56.00

**Fine Whisky - 1.5 oz.**

Lot 40 (Cdn) 13.50  
Pike Creek (Cdn) 13.50  
Wiser's Legacy (Cdn) 16.00  
Bulleit Rye 16.00  
Bulleit (Bourbon) 16.00  
Maker's Mark (Bourbon) 16.00  
Woodford Reserve (Bourbon) 19.00  
Knob Creek (Bourbon) 19.00  
Blanton's (Bourbon) 21.00  
Chivas 18 Year (Scotch) 23.50  
Johnnie Walker Blue (Scotch) 56.00

**Cognacs - 1.5 oz.**

Hennessy Black 14.00  
Hennessy V.S. 16.00  
Hine Rare V.S.O.P. 20.00  
Courvoisier V.S.O.P. 22.00  
Remy V.S.O.P. 26.00  
Courvoisier X.O. 29.00  
Remy X.O. 36.00  
Hine X.O. Premier Cru 36.00  
Hennessy X.O. 36.00

**Armagnacs - 1.5 oz.**

Janneau V.S. 12.00  
Armagnac De Montal V.S.O.P. 16.00  
Samalens V.S.O.P. 19.00

**Tequila - 1 oz.**

Tromba Blanco 15.00  
Tromba Reposado 18.00  
Don Julio Blanco 18.00  
Patron Silver 18.00  
El Mayor Reposado 18.00  
Tromba Anejo 20.00  
Patron Reposado 20.00  
El Mayor Anejo 20.00  
Maestro Dobel 21.00  
Patron Anejo 22.00  
Mezcal Enmascarado 45 22.00  
Mezcal Enmascarado 54 25.00  
Don Julio 1942 28.00

**Champagne and Sparkling By The Glass**

**6 oz.**  
Poema Cava Brut, Spain 11.50  
Zardetto Prosecco Brut 2015, Italy 15.00  
Chandon Brut Classic, California 19.00  
Perrier-Jouet Grand Brut 36.00

**White Wine By The Glass**

**6 oz. 9 oz.**  
Bymark Sauvignon Blanc 2015  
Vineland Estate, Niagara 12.00 18.00  
Tawse Chardonnay, 2013, Niagara 13.00 19.50  
Matto Pinot Grigio 2015, Veneto 13.00 19.50  
Cave Spring "Dolomite" Riesling 2015, Niagara 13.00 19.50  
Stoneleigh Sauvignon Blanc 2014, Marlborough 15.00 22.50  
Blue Mountain Pinot Gris 2014, Okanagan 16.00 24.00  
Pearce Predhomme Chenin Blanc 2015, South Africa 16.00 24.00  
Hanging Vine Chardonnay 2015, California 16.50 24.75  
Churton Sauvignon Blanc 2014, Marlborough 18.50 27.75  
Chablis 2015 "Domaine Christian Moreau 20.00 30.00

**Rose Wine By The Glass**

**6 oz. 9 oz.**  
Hidden Bench Bistro Rose 2014, Niagara 11.00 16.50  
Vina Bujanda Rosado 2015, Rioja 12.00 18.00  
Domaine Montrose Rose 2015, Pays d'Oc 12.50 18.75

**Red Wine By The Glass**

**6 oz. 9 oz.**  
Seven Peaks Merlot 2014, California 12.00 18.00  
Comenge "Biberius" Tempranillo 2015,  
Ribera del Duero 12.00 18.00  
Andeluna Malbec 2014, Argentina 12.00 18.00  
Bymark Cabernet / Merlot 2015,  
Vineland Estate, Niagara 13.00 19.50  
Henry of Pelham Baco Noir 2015, Ontario 13.00 19.50  
Dei Rosso di Montepulciano 2015, Tuscany 14.00 21.00  
DogRidge "The Pup" Shiraz 2015, Australia 16.50 24.75  
Hanging Vine Cabernet Sauvignon 2015, California 16.50 24.75  
Carmel Road Pinot Noir 2014, Monterey 19.00 28.50  
Pio Cesare Barbera d'Alba 2014, Piemonte 19.00 28.50  
Volpaia Chianti Classico 2013, Tuscany 19.00 28.50  
Martin Ray Cabernet Sauvignon 2014, Sonoma 22.50 33.00

**Beer On Tap - 20 oz.**

Mill St. Organic 8.75  
Alexander Keith's 8.75  
Beau's Lug-Tread 8.75  
Ace Hill Pilsner 8.75  
Mill St. Tankhouse 9.75  
Mill St. Cobblestone Stout 9.75  
Mill St. 100th Meridian 9.75  
Goose Island IPA 9.75  
KW Craft Cider 9.75  
Stella Artois 9.75  
Michelob 'Ultra' Light 9.75

**Bottle Beers**

Coors Light - 341ml 7.00  
Bud Lite - 341ml 7.00  
Budweiser - 341ml 8.00  
Mad Tom IPA - 341ml 8.25  
Corona - 330ml 8.25  
Heineken - 330ml 8.25  
Birra Peroni - 330ml 8.25  
Hogtown Ale - 473ml 8.50  
Lost Craft "Revivale" - 473ml 8.50  
Magners Cider - 568ml 8.00  
Pommies Cider - 355ml 8.50  
Strongbow Cider - 500ml 8.50  
Blanche de Chambly - 341ml 8.50

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